

GRILLED VEAL CHOPS WITH MOREL SAUCE

For sauce

- ¼ cup water
- ¼ cup sugar
- ¼ cup red-wine vinegar
- 1 tablespoon balsamic vinegar
plus additional to taste if desired
- 3 tablespoons unsalted butter
- 24 fresh morels* (about 1 pound),
washed well, patted dry, and
trimmed, or 1 ounce dried
morels*, soaked (procedure on
page 198), reserving ½ cup
soaking liquid
- ½ cup finely chopped shallots
- 2 cups dry red wine
- 2 cups rich veal stock** or
*demiglace***
- fresh lemon juice to taste
if desired
- six 1½-inch-thick veal chops
(about 4 pounds total)
- vegetable oil for rubbing on
chops

Make sauce:

In a small heavy saucepan boil water with sugar, without stirring, until a golden caramel. Remove pan from heat and carefully add red-wine vinegar and 1 tablespoon balsamic vinegar down side of pan (mixture will bubble and steam). Stir mixture over moderate heat until caramel is dissolved, about 3 minutes. Remove pan from heat.

In a heavy saucepan cook morels in butter, stirring, over moderate heat until liquid from morels is evaporated, about 5 minutes. Transfer morels with a slotted spoon to a bowl and reserve. Add shallots to pan and cook, stirring, until golden. Stir in wine and boil until reduced to about 1 cup, about 15 minutes. Add stock and reserved morel soaking liquid (if using dried morels) and reduce to about 1¼ cups, about 15 minutes. Remove pan from heat and stir in caramel mixture. *Sauce may be prepared up to this point 2 days ahead and chilled, covered. Chill morels separately, covered. Reheat sauce over moderate heat before proceeding with recipe.* Add morels to sauce with salt and pepper to taste. If desired stir in additional balsamic vinegar, 1 teaspoon at a time, and lemon juice.

Prepare grill and preheat oven to 425° F. Bring veal chops to room temperature (about 20 minutes).

Rub chops lightly with oil and season with salt and pepper. Grill chops on a rack set about 5 to 6 inches over glowing coals until evenly browned, 3 to 4 minutes on each side. (Alternatively, chops may be grilled in a hot well-seasoned ridged grill pan over moderately high heat). Arrange chops in one layer in a shallow baking pan. Roast chops in middle of oven 15 to 20 minutes for medium, juicy barely pink meat.

Serve chops with sauce. Serves 6.

TO SOAK DRIED MORELS ☉

Dried morels should be rehydrated in twice their volume of warm water until tender, 10 to 30 minutes. Lift morels out of soaking liquid and strain liquid through a fine sieve into a bowl, reserving it if desired. Pat drained morels dry with paper towels. (Do not eat raw morels as they can cause digestive disorders.)